

## SWEET MEMORIES

### *Panettone Bread Pudding*

#### **Shopping List:**

##### Bread Pudding:

- 1 (12 oz) panettone, cubed
- 3 large eggs, beaten
- ½ cup sugar
- 2 ¼ cups heavy cream
- 2 tsp vanilla extract
- 1 Tbsp orange liqueur
- 1 pinch salt
- ¼ tsp lemon zest
- 1 tsp grated orange zest
- 2 ½ Tbsp unsalted butter
- 2 Tbsp white sugar

##### Sauce:

- ½ cup butter
- 1 cup white sugar
- ¼ cup orange liqueur
- 3 Tbsp water
- ⅛ tsp fresh grated nutmeg
- ⅛ tsp salt
- 1 egg

#### **Cooking Instructions:**

To make the bread pudding, place panettone bread cubes into a 2-qt buttered casserole dish; set aside. In a large bowl, whisk eggs and sugar until sugar is dissolved and mixture becomes light yellow in color. Mix in cream, vanilla, orange liqueur, salt, nutmeg, lemon zest and orange zest. Pour mixture over panettone. Cover and refrigerate for 30 mins. Preheat oven to 350°. Dot the top of the bread pudding with butter (cuts into bits), and sprinkle with sugar. Bake until it is fully set, and a knife inserted into the center comes out clean (1 to 1 ¼ hours). Remove and cool for at least 15 minutes. To make the sauce, melt butter in a saucepan over low heat. Stir in sugar, orange liqueur, water, nutmeg, and salt, until the sugar is fully dissolved. Remove from heat. In a small mixing bowl, whisk 1 egg while slowly pouring 2 Tbsp of the hot mixture into the bowl with the egg. Then, slowly pour the warmed egg mixture back into the saucepan. Place the saucepan back over medium-low, stirring until the sauce almost reaches a simmer and thickens - 1 to 2 minutes. Spoon over the bread pudding and serve immediately.